

**The Monte Xanic Estate**

**Founded:** 1987 by Hans Backoff and a group of 4 friends. It is heralded as the first boutique winery in Mexico.

**Winery Location:** The winery is located in Valle de Guadalupe near its northern end, abutting the steep slopes found on the north side of the valley.

**Vineyard Details:** The estate has vineyards at the winery proper as well as vineyard sites in other sections of Valle de Guadalupe, and significant holdings in Valle de Santos Tomas and Valle die Ojos Negros. Elevations vary from 900 ft in Valle de Guadalupe to over 1,800 in Valle de Ojos Negros. Soils are a mixture of Granite, clay and decomposed sandstone. (Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Cabernet Franc, Pinot Noir, Petit Verdot, Merlot, Malbec, Syrah, and Grenache)

**Notes:**

- Many attribute the move by Monte Xanic to make wine from its own grapes (and their subsequent success) to the trend in Valle de Guadalupe for small farmers to make wine from their small parcels of estate owned grapes.
- With a large quantity of land under vine in all of the major wine growing valleys of the region, they are by far the most prolific of the boutique wineries in the region.
- Their vineyard sites are farmed organic and their winery operates as a model of modern eco-friendly design.
- The "X" in Xanic is pronounced like a "sh", so Xanic sounds like "shan-eeek". Xanic is the name of the white flower that is one of the first to bloom in spring in Valle de Guadalupe. When the spring rains are just right, the mountainside behind the winery is cloaked in their blooms.

**Total production: 18 wines, 100,000 cases**



**2023 Chenin Blanc- Monte Xanic**

**Tasting Notes and Drinking Window:** Yikes this is good! Winemaker Oscar Ganoa continues to dial in his approach to the microclimates of the holdings of Monte Xanic and use them to his advantage. The result: stunning fruit development and excellent bright acidity that is a challenge to find in this region. While not meant as a wine to age, it will hold well in your cellar for a few years at a minimum.

**Drinking Window: Upon release - 4 years**

**Vintage:**

2023

**Blend:**

95% Chenin Blanc, 5% Colombard

**Producer:**

Monte Xanic

**Winemaker:**

Oscar Gaona - Mexican

**Vineyards:**

Granite and clay mix

**Aging:**

Fermented and aged in stainless steel tanks

**Farming:**

Sustainable

**Alcohol: 12.8%**